homemade pizza dough

ingredients

- 2¼ teaspoons yeast (or on packet)
- 1½ cups warm water (100-110°F)
- 2½ cups white flour
- 1 cup whole wheat flour
- 1½ teaspoons salt
- ½ teaspoon pepper
- 1 tablespoon olive oil
- 1 tablespoon honey

additional flour as needed, if kneading by hand

additional oil as needed

Optional:
- ½ teaspoon basil
- ½ teaspoon oregano
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon crushed red pepper

directions

- Dissolve yeast in warm water along with olive oil and honey. Whisk until well combined.

- In a large mixing bowl, add both flours, salt, pepper, and any optional ingredients.

- Add the water/yeast mixture to the flour and use your hands to mix until a loose dough is formed.

- On a clean surface, lightly sprinkle flour (about ⅛ cup) onto the surface and knead for 10-12 minutes adding a little flour as needed should the dough become too sticky.

- Once the dough is kneaded enough to be formed into a smooth ball and has some spring to it, transfer into an oiled bowl that can be covered with a kitchen towel and place in a warm area. Allow to rise until doubled in size (approximately 1-2 hours).

- Once dough has doubled in size, transfer to a well-oiled baking pan (or two baking pans for a thinner crust). Using your fingertips, work and dock the dough trying to stretch to the edge of the pan. (It may not reach the edge this first time, so no worries!) Allow the dough to rest for 10–15 minutes before stretching again.

- Stretch the dough to the edge of the pan and you're ready for toppings! Preheat oven to 450˚F. Top your pizza with whatever your heart (and stomach) desires! Bake for 12-14 minutes or until the pizza crust is dark golden brown in color and the cheese is completely melted and starts to brown.

- Remove the pizza and place on a cooling rack for 2-3 minutes to allow the crust to set up.

- Transfer to a cutting board, slice, and eat with a big ol' smile on your face!